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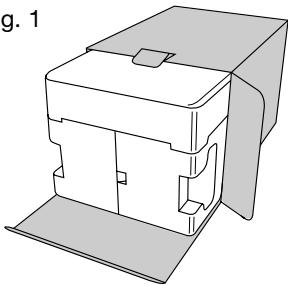


Fig. 2

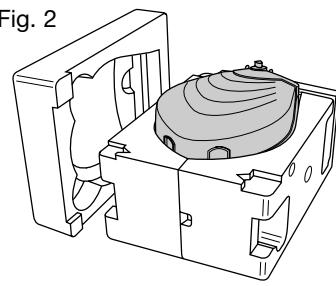


Fig. 3

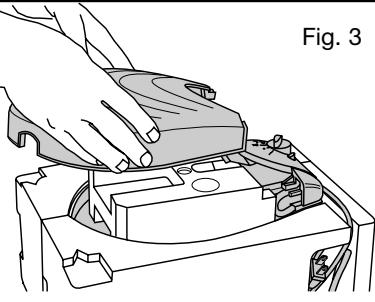


Fig. 4

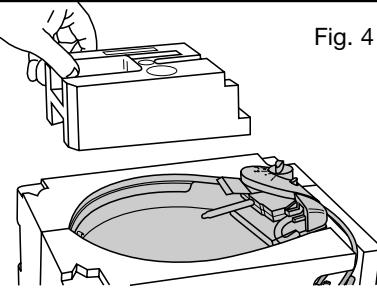


Fig. 5

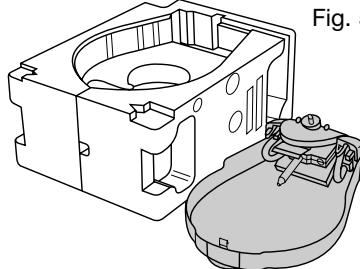


Fig. 6

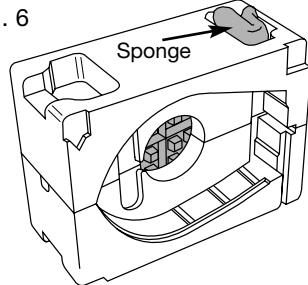


Fig. 7

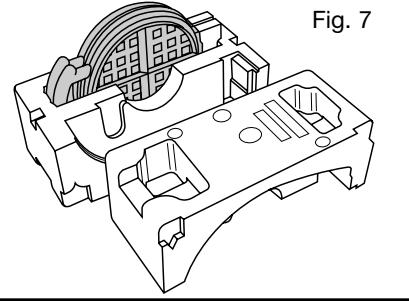
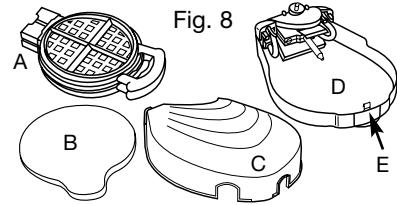


Fig. 8



A. Plates  
B. Sponge

C. Upper Cover

D. Lower Housing  
E. Bottom Clip

Fig. 9

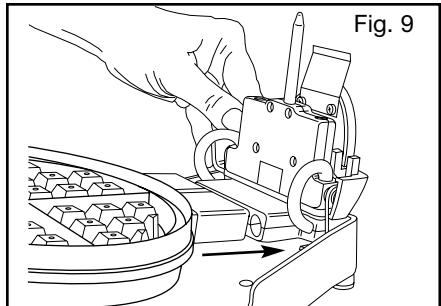


Fig. 10

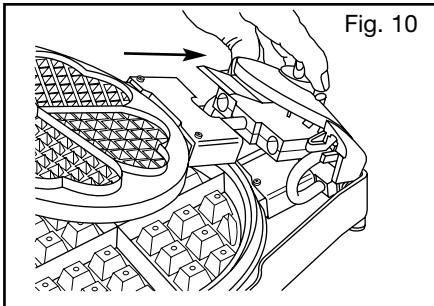


Fig. 11

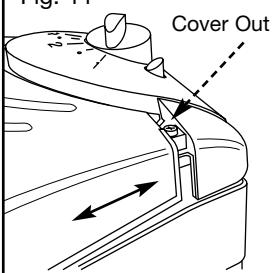


Fig. 12

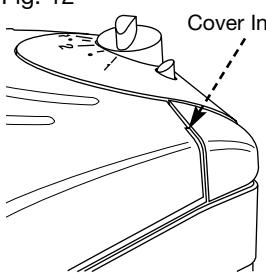


Fig. 13

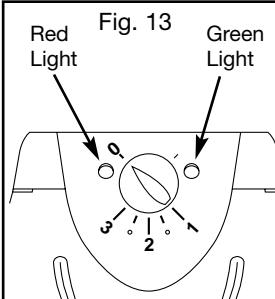


Fig. 14

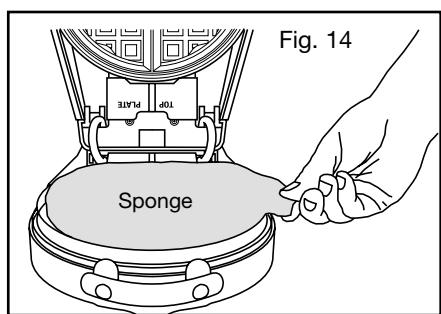


Fig. 15

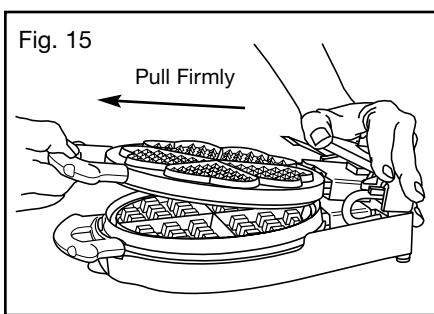


Fig. 16

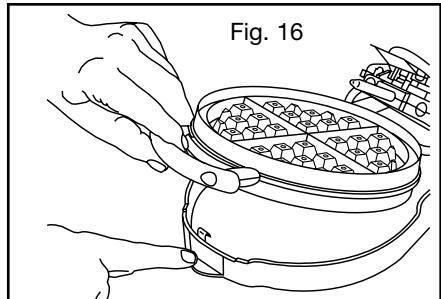
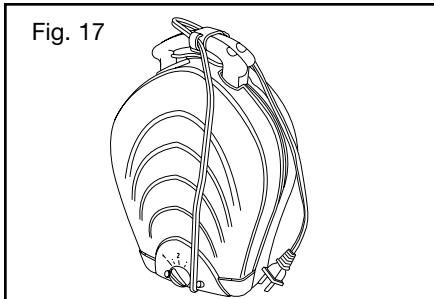


Fig. 17



## **1. Unpacking**

1. Place the carton on a level surface, open and fold down the carton lid and pull out the styropor packaging (fig.1).
2. Remove the upper styropor cover and set aside (fig.2).
3. Lift off the upper cover of the waffle maker housing and set aside (fig.3).
4. Remove the inside styropor cover (fig.4).
5. Pull the cord out of the side compartment and then carefully lift the lower part of the waffle maker housing up and set aside (fig.5).
6. Turn the remaining packaging to the right and remove the gray Cool-Down sponge (fig.6).
7. Lift the upper styropor and remove the two waffle plates (fig.7).

To pack up the Waffle Maker, proceed in reverse order. Save the packaging material.

**Note:** These unpacking instructions are also attached to the inside of the carton lid.

## **2. Equipment (fig. 8)**

The Capresso WaffleDUO comes complete with:

- Two reversible waffle plates
- Removable upper cover (upper housing)
- Lower Housing with control panel
- Cool-Down sponge
- Unpacking / Assembly Instructions
- Instruction Book

## **3. Preparing the WaffleDUO**

### **3a. Before First Use**

After unpacking, clean the waffle plates with warm water and wipe the inside and the outside of the

housing with a moist cloth. Remove any styro particles. Read the operating instructions.

## **3b. Assembly**

1. Remove the upper cover (fig. 8) and set aside.
2. Lift the Control Panel straight up and insert the plate marked "BOTTOM PLATE" into the lower receptacle (fig.9). Make sure it is completely inserted. Then push down gently so that the Bottom Clip (see fig.8) snaps around the bottom plate.

**Attention:** If the plate does not sit flush with the outer rim of the housing, it is not inserted sufficiently and the Bottom Clip will not engage around the plate.

3. Now insert the plate marked "TOP PLATE" into the upper receptacle (fig.10). This receptacle has a large middle pin. Make sure the matching designs face each other. Insert the plate completely.
4. Lower the Top Plate down so that it sits snugly on the Bottom Plate.
5. Place the Upper Cover loosely on the top. Make sure the Upper Cover sits flush on the Top Plate (fig.11). Then push the Upper Cover in, so that the two screws disappear into the black housing (fig.12).
6. Now lift the top plate by its handle and make sure that the upper cover is engaged.

### **7. Important:**

- Always insert the Bottom Plate first.
- Always remove the Top Plate first.

Otherwise the waffle maker can tip over and cause damage and injuries.

## 4. Making Waffles

### Important:

- Some surfaces of tables or countertops might not be suitable for the use of this waffle maker. The intense heat could cause discoloring or other damages. It is recommended that you place a wooden board underneath the waffle maker when operating.
- With a new waffle maker you might notice a slight odor or smoking. This is normal with many heating appliances and will not occur again. It does not affect the safety of your waffle maker. We recommend that you discard the first waffle you make (on each side).

1. Open the waffle maker and spray both sides lightly with a vegetable oil. You can also use a pastry brush and lightly coat both sides with a melted shortening. Spray shortenings also work well.
2. Make sure the Control Knob points to the "0" setting (fig. 13).
3. Plug in the waffle maker. Both the red light and the green light will go on.
4. Move the Control Knob to the setting  $2\frac{1}{2}$  (the dot between the number 2 and 3). The green light will turn off, indicating that the waffle maker is heating up.
5. The initial heat-up time is 5 to 8 minutes. When the proper baking temperature is reached, the green light will go on.
6. Once the plates are hot, you can make waffles continuously. The green indicator light will

cycle on and off indicating when it is heating (green light off) and when the waffles plates are hot enough (green light on). The red light will remain on as long as the waffle maker is plugged in.

7. When the green light comes on, open the waffle maker and ladle the batter in the center of the lower plate. See the next chapter for the amount of batter to use.
8. Close the waffle maker. Steam will develop immediately and escape from the waffle maker. This is normal.
9. Leave the waffle maker closed for at least  $2\frac{1}{2}$  minutes. For timing see the next chapter.
10. Open the lid and remove waffle with a non-metallic utensil.
11. You can now fill the waffle maker with new batter and continue making waffles. From the second waffle on, it is not necessary to oil the plates again.
12. When you are finished making waffles, set the Control Knob to "0" and immediately unplug the waffle maker.

### CAUTION:

- Once the waffle maker has reached full temperature the cover plate and the waffle plates are extremely hot. Make sure that you do not touch these plates and keep children away from the hot waffle maker.
- Never try to remove the waffle plates while they are still hot. You could easily burn yourself and there is chance that you will let go of the hot waffle plates which could cause further damage or injury.

#### **4a. Recommendations for the Belgian Waffle Side**

- Control Knob Setting: 2½ to 3
- Initial Warm-Up Time: 6 to 8 min.  
Amount of Batter: approx. ¾ cup (6 oz.). Adjust as necessary.
- Baking Time: 3½ to 5 minutes

#### **4b. Recommendation for Five-Of-Hearts Side**

- Control Knob Setting: 1½ to 3
- Initial Warm-Up Time: 5 to 8 minutes.
- Amount of Batter: approx. ½ cup (4 oz.). Adjust as necessary.
- Baking Time: 3 to 5 minutes

#### **4c. General Recommendations**

- When removing the completed waffle, flip it over on the serving plate. The underside is often more even due to the fact the batter is more evenly distributed on the bottom than on the top.
- The batter should be at room temperature. This gives a more even waffle result.
- Eggs, melted butter and flour should be at room temperature. any other ingredient may be taken from the refrigerator.
- Batter should be free of lumps. Do not over beat batter.

### **5. Cooling Down the Waffle Maker**

When you are finished, set the Control Knob to "0" and immediately unplug the waffle maker. At this time the waffle plates and the Upper Cover are still extremely hot. If you leave the waffle maker open, it will

cool down faster than closed. You can also use the Cool-Down sponge to speed up the cool-down process:

1. Make sure the waffle maker is unplugged. Soak the sponge with cold water, open the waffle maker and place sponge so that the sponge handle extends to the side (fig.14). Close the waffle maker and wait five minutes.
2. Remove the sponge by holding it by its handle (fig. 14).  
**Caution:** All other parts of the sponge are extremely hot. Place sponge in sink and cool down with cold water.
3. Repeat above process twice or three times. Now the plates and the Upper Cover are safe to touch.
4. If necessary, remove the plates and dry.

### **6. Removing / Reversing the Waffle Plates**

1. Always unplug the waffle maker before reversing the waffle plates.
2. Make sure the upper cover and the waffle plates are cool and safe to touch.
3. Pull the Upper Cover forward until the two screws are visible (fig. 11).
4. Lift the cover and set aside.
5. With one hand hold the Control Panel and with the other hand lift the Top Plate slightly upwards (fig.15).
6. Now pull firmly until the Top Plate comes out (fig.15).
7. Set Top Plate aside.
8. With one finger hold the bottom housing down (fig.16). With the

other hand, hold the bottom plate by its handle and pull it up out of the Bottom Clip (fig.16).

9. Hold the Control Panel with one hand and with the other hand firmly pull the Bottom Plate out.
10. Reverse the Bottom Plate and proceed as described in chapter 3b, "Assembly."

## 7. Cleaning / Storing

- Always unplug the waffle maker before cleaning.
- Let the waffle maker cool down.
- Wipe off any excess oil or batter with a paper towel.
- Close the waffle maker.
- Clean upper cover with a moist, non-abrasive cloth and wipe dry.

### 7a. Washing the Waffle Plates

You can immerse the waffle plates in hot water. You can also wash the plates in your dishwasher.

**Attention:** Do not immerse any other parts of your waffle maker in any liquid; these parts are not dishwasher safe.

### 7b. Storing the Waffle Maker

(fig.17)

- Always unplug the waffle maker
- Let the waffle maker cool down.
- Close the waffle maker.
- Guide the cord around the upper cover, attach the clip to the two handles and store waffle maker in upright position.

# **Waffle Recipes**

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For best baking results:

Eggs, melted butter and flour should be at room temperature. Any other ingredients may be taken from the refrigerator.

## **Basic Waffle Recipe**

This recipe will produce 1½ cups of batter, which makes two Belgian Waffles or three Five-of-Hearts waffles. At the temperature setting "2½" a waffle will need about 5 minutes of baking on the Belgian side and 3½ to 4 minutes on the Five-of-Hearts side.

1 egg, separated  
1 cup all purpose flour  
1 teaspoon baking powder  
1/8 teaspoon salt  
1 tablespoon sugar  
3/4 cup milk  
4 tablespoons butter or margarine, melted (room temperature)

Beat egg white until stiff and set aside. Separately mix all dry ingredients. Beat egg yolk, milk and cooled melted butter. Add to dry ingredients and mix until blended. Gently fold in stiff egg white until just mixed. Do not overbeat batter. Bake and serve.

## **Sweet Waffles / Honey Waffles**

(Ideal for Five-of-Hearts Side)

1 egg, separated  
1 cup all purpose flour  
1 teaspoon baking powder  
1/8 teaspoon salt  
2 tablespoons of sugar or honey  
3/4 cup milk  
6 tablespoons butter or margarine, melted (room temperature)

Beat egg white until stiff and set aside. Separately mix all dry ingredients. Beat egg yolk, milk and cooled melted butter. Add to dry ingredients and mix until blended. Gently fold in stiff egg white until just mixed. Do not overbeat batter. Bake and serve.

## **Buttermilk Waffles**

1 egg, separated  
1 cup all purpose flour  
1 teaspoon baking powder  
1/8 teaspoon salt  
1 tablespoon sugar  
1/8 teaspoon baking soda  
1 cup buttermilk  
2 tablespoons butter or margarine, melted (room temperature)

Beat egg white until stiff and set aside. Separately mix all dry ingredients. Beat egg yolk, buttermilk and cooled melted butter. Add to dry ingredients and mix until blended. Gently fold in stiff egg white until just mixed. Do not overbeat batter. Bake and serve.

## **Whole Wheat Waffles**

1 egg, separated  
3/4 cup whole wheat flour  
1/4 cup wheat bran  
2 tablespoons wheat germ  
1 teaspoon baking powder  
1/8 teaspoon salt  
1 tablespoon honey  
3/4 cup milk  
2 tablespoons butter or margarine, melted (room temperature)

Beat egg white until stiff and set aside. Separately mix all dry ingredients. Beat egg yolk, milk, honey and cooled melted butter. Add to dry ingredients and mix until blended. Gently fold in stiff egg white until just mixed. Do not overbeat batter. Bake and serve.

## **Toppings/Ingredients**

The most popular topping for waffles is maple syrup. However you can add all kinds of fruit or fruit syrups (strawberries, blueberries, apple, pineapple, orange, etc.). Many ingredients can be added to the batter before baking (blueberries, chopped nuts, melted chocolate, etc.).